

DIVISION OF MILK CONTROL BACTERIOLOGICAL STANDARD SUSPENSION REINSTATEMENT CHECK LIST

Your Producer's Permit has been suspended due to failure to comply with the bacteriological standards for Grade A raw milk for pasteurization. Prior to requesting reinstatement of your permit, the following check list is to be completed and placed in the milkhouse with your permit to be available for the Health Department Representatives visiting your facility for reinstatement purposes. This information is needed to evaluate steps you are taking to eliminate high bacteria counts.

1. I follow a routine schedule for preparation of cows for milking, such as:
 - (a) Wash the udder with a cow towel dipped in an approved udder wash.
 - (b) Dry the udder after washing.
 - (c) Check each quarter for abnormal milk with a strip cup or cowside mastitis test kit.

My procedure is as follows:

2. I have visually inspected all milking equipment to see it is clean and in good repair.
3. I see that all milking equipment is cleaned following each milking and sanitized just prior to each use.
4. I follow a complete cleaning and sanitizing schedule which is posted in the milkhouse.
5. I have observed all automatic washers and sanitizers and each is working properly.
6. I have checked the hot water which was _____ °F. and checked the elements on the heater.
7. I have a sample dipper which is in good repair, cleaned after each use, and new sanitizing solution available in a clean container for use at each milk pickup.
8. Milk is cooled to at least 45 °F within 2 hours of completion of milking.
9. The addition of the second or more milkings raises the temperature to no more than 50°F.

[illegible]

Yes No

10. I have checked the thermometer on the bulk tank and found it to be accurate.
11. The agitator properly stirs the first milking and no milk is frozen on the side or bottom of the tank.
12. The milk storage tank is large enough to hold four milkings for every other day pickup or two milkings for every day pickup and be properly agitated at all times.
13. The milk tank is emptied and washed after a maximum of four milkings or after every pickup.
14. I have checked the strainer socks to observe if there are particles of material such as, straw, manure or other foreign material and have taken steps to reduce filth in the milk.
15. I keep the cow loafing area well bedded (loose housing or free stalls) and all paved areas are scraped daily.
16. I have inspected all cattle congregating areas and have filled or graded to eliminate pooled water and muddy areas.
17. My housing facilities for the milking herd are maintained so that the flanks and udders are relatively free of manure prior to preparation for milking.
18. All cows showing evidence of abnormal milk are milked last or in separate equipment and the milk is discarded.
19. I had my entire milking systems checked by a competent service representative on _____ and inflations were changed on _____.
20. I have clipped the flanks, bellies, tails and udder. List the date cows were clipped _____.

Any additional comments or explanations: _____

Date: _____ Signature: _____